

**TERRE CEVICO**
VITICOLTORI DAL 1963



GRAPE VARIETY: Sangiovese

PRODUCTION AREA: Romagna Hillside

CAPACITY: 0,750 lt.

VOLUME: 13,00%

WINEMAKING PROCESS: Carefully selected Sangiovese grapes are destemmed and gently crushed. Fermentation along with maceration on the skins last for 10 to 12 days in inert vessels at controlled temperature 24-26°C. Ageing in big oak vats for 14 months.

TASTING NOTE: Our Sangiovese, aged for two years and refined for one year in French oak casks, achieves its highest expression in the Reserve version. The nose of cherries and violets acquires the spicy note typical of wines with robust, persistent body and fine, silky tannins.

SERVING SUGGESTIONS: Suggested with savoury first dishes, roasted and grilled meats, seasoned cheeses

SERVING TEMPERATURE: 18 - 20°C